

S A B A T I N I ' S

ANTIPASTI

Prosciutto e Melone
Italian Cured Parma Ham
Peppered Sweet Melon

Bresaola della Valtellina
Air Dried Beef Fillet, Arugula Salad
Shaved Parmesan

Porcini all' Olio Vergine
Porcini Mushrooms, Extra Virgin
Olive Oil and Roasted Garlic Puree

Insalata di Gamberi e Carciofi
Tender Shrimp and Marinated Artichoke
with White Truffle Oil

Calamari Fritti
Crisp Fried, Tender Calamari
Parsley, Sea Salt and Citrus Aioli

Polpettine di Granchio
Deviled Crab Cakes
Roasted Chili Remoulade, Scallion and Red Radish

Zucchini Dorati
Battered in Buttermilk and Parmesan
Chili and Anchovy Romesco

Flan di Ricotta all' Aglio Dolce
Ricotta Cheese and Elephant Garlic Flan
Beet Root Leaf, Sun Blushed Tomato

ZUPPE E INSALATA

Brodo di Pollo con Fagioli
White Beans and Parmesan
Garden Fresh Vegetables and Baked Ciabatta Crouton

Zuppa di Pomodoro con Frutti di Mare
Tomato Soup, Grilled Shellfish
Gremolata and Lemon Confit

Insalata Mista Profumata con Aceto Balsamico e Cipolline
Tender Baby Field Greens, Pepperoncini
Chi-Chis, Pecorino, Shallot Vinaigrette

PASTA

Ravioli di Ricotta e Tartufo
Hand-Made Potato and Ricotta Ravioli, Truffle, Reggiano and Burro Fuso

Pappardelle al Sugo di Funghi
Wide Egg Noodles Simmered in a Mushroom Veloute
Tender Asparagus, Baby Spinach and Fresh Tomato

BUON APPETITO

Cover charge \$20 per person

S A B A T I N I ' S

SECONDI PIATTI

Sea Bass al Forno

Roasted Sea Bass with a Whole Grain Mustard Crust
Lemon Asparagus, Mustard Green Salad

Grigliata di Scampi

Broiled Langoustines with Tomato, Spinach
Capers and Potato, Champagne Butter

Aragosta alla Griglia

Grilled Cold Water Lobster Tail
Pumpkin Risotto, Brown Butter, Lobster Sauce

Petto di Pollo Ripieno

Stuffed Supreme of Chicken
Truffled Whipped Potatoes, Oven Dried Tomatoes

Capesante alla Griglia

Jumbo Sea Scallops Seasoned with
Pepper and Galliano, Truffled Tomato

Gamberoni all' Aglio

Sauteed Tiger Prawns over Creamed Polenta
Fried Cauliflower, Basil Oil

Lombata di Vitello Arrosto

Carved Chop of Piemontese Veal
Mushroom Ragout, Barolo Glaze

DOLCI

Crema al Caffè

Espresso Creme Brulee, Star Anise Biscotti, Armagnac Foam

Torta di Agrumi

Citrus Tart, Chocolate Ribbon, Orange and Balsamico Essence

Tiramisu

Tia Maria Soaked Lady Fingers Layered with Sweet Mascarpone Cream

Semi-Freddo al Cioccolato Bianco Soffice e Limoncello

White Chocolate Mousse, Limoncello Cream, Honey Tuile

Crostata di Lamponi con Menta e Frutti di Bosco

Raspberry Frangipane, Macerated Wild Berries, Fresh Mint Coulis

Zabaglione

Whisked Egg Foam with Marsala